

MEZZE MENU

FRENCH

French brie, Greenhill honey, grapes, radishes, truffle butter, fig spread, cornichons, & apples. \$30

ITALIAN

Burrata, roasted red tomatoes, salami, oranges, kalamata olive spread, capicollo, pepperoncini, caper berries, hazelnuts, olive oil, & balsamic. \$34

Spanish

AGED MANCHEGO, SERRANO HAM, CHORIZO, OLIVES, MARCONA ALMONDS, DRIED APRICOTS, TEAR DROP PEPPERS, & GRAPES. \$32

FRESH BAGUETTE

Your choice of one house made accompaniment: Truffle Butter ~ Garlic & Herb EVOO ~ Local Beef Pâté Pimento Cheese topped with Candied Bacon \$12

Truffle Popcorn

Amish country popcorn, popped to order, drizzled with amish butter & finished with delectable truffle salt. \$12

Sturia Black Caviar

Served with crème fraîche, caper berries, chives, and Route 11 Lightly Salted potato chips. \$79

> Additional Baguette or Crackers \$5 All plates serve 2-4 guests Gluten-free options available upon request